

Rainbow Swiss Roll



Makes approximately 8-10 servings of Rainbow Swiss Roll

So it occurred to me the other day that I haven't ever made a Swiss roll. So I included it in a poll vote on [my Facebook page](#) and it won! I did some recipe research to gain some inspiration as well as having my followers give me suggestions. This Rainbow Swiss Roll with Lemon Cream Cheese Frosting was the end result. The sponge recipe I ended up doing was sooo fluffy, light and delicious with no need to let it cool rolled up in a tea towel!

So this made it so simple and straight forward to do, and was super neat with no cracks in the sponge. I highly recommend giving this recipe a go. I went with a rainbow sponge which was a little bit fiddly to do but the end result was so beautiful and bright! Don't get me wrong it was super fun too! Obviously you don't have to make this a rainbow sponge, you

could add cocoa powder for a chocolate one or even just keep it as is. The filling can also be opted out for just plain whipped cream too. The combinations are endless!

Ingredients:

Sponge:

- 5 egg whites
- 1/2 tsp cream of tartar
- 10 tbsp caster sugar, divided into 1/2
- Pinch of salt
- 5 egg yolks
- 1 tsp vanilla extract or vanilla bean paste
- 2 tbsp unsalted butter, melted and cooled
- 1/4 cup cream, sour cream or even greek yoghurt. (Cream works best I believe but I used sour cream)
- 1/2 cup [cake flour](#) (plain flour will also work but won't be as fluffy)
- Different coloured food gels (Optional)

Lemon Cream Cheese Frosting:

- 165g cold cream cheese, chopped into cubes
- 165g unsalted butter, softened
- 2 tsp lemon juice
- 1 tsp lemon zest
- 1 tsp vanilla extract
- 2 1/2 cups icing sugar
- Pinch of salt

Method:

1. *Making the sponge:* Preheat oven to 180°C and grease a 10×15 inch baking tray. Line with baking paper and ensure you have around 2 inches of excess around the edges.
2. In a bowl of your stand mixer or with a hand held mixer,

beat the egg whites, cream of tartar and a pinch of salt on a medium high speed until eggs are foamy then slowly add in one 1/2 of the sugar and beat until stiff peaks form. (If you can hold the bowl upside down without the egg whites falling out then it's perfect) Set aside.

3. In another large bowl, beat the egg yolks and remaining sugar on a medium speed until light and pale. Then add in the vanilla, melted butter and cream and beat until well incorporated. Sift in the cake flour and fold with a rubber spatula until well combined.
4. Fold the meringue into the egg yolk mixture in 3 batches, ensuring you don't knock too much air out of the batter. At this point you can separate the batter into bowls and colour them however you like! Just be careful not to mix too much.
5. Add batter to baking pan and bake for 10 minutes or until a toothpick inserted comes out clean. Place on a cooling rack until completely cool.
6. *Making the Lemon Cream Cheese Frosting:* Place the butter, cream cheese, lemon juice, lemon zest and vanilla extract in a bowl of a stand mixer and beat on medium low until smooth.
7. Scrape down the sides and add in half the icing sugar, give it a stir until roughly combined and add in the rest of the icing sugar and pinch of salt. Mix on low until just combined then turn the speed up to medium high until fluffy.
8. *Assembling Swiss roll:* Carefully peel the baking paper away from the sponge (still leaving the baking paper underneath though, you just want to separate it to make rolling easier.) Spread about 3/4 of the cream cheese frosting evenly over the sponge and carefully roll it up from the short end. Alternatively you could use some whipped cream instead. Wrap it in some plastic wrap and refrigerate for about an hour ensuring the cake is seam side down.
9. When ready to serve, trim 1/2 an inch off each end and

pipe the remaining icing on top for decoration (optional) and lightly dust with some icing sugar.

If you love to bake then check out my other [sweet treats!](#)